



# CAREER AND TECHNICAL EDUCATION

Operational Guide

for

Occupational and Support Programs

FAMILY AND CONSUMER  
SCIENCES EDUCATION

July 1, 2005

Summary of Changes in Operational Guide	
<b>February 14, 2005</b>  <u>Updated:</u> <ul style="list-style-type: none"> <li>• Course Codes</li> <li>• Equipment Lists</li> </ul>	<b>April 1, 2005</b>  <u>Added:</u> <ul style="list-style-type: none"> <li>• Pathway - Program of Study Crosswalk</li> <li>• Technology Standards for 2006-07</li> </ul> <u>Rearranged:</u> <ul style="list-style-type: none"> <li>• Technology Standards for Career Guidance Areas</li> </ul>
<b>July 1, 2005</b>  <u>Corrections:</u>	
<ul style="list-style-type: none"> <li>• Course Codes</li> </ul>	<ul style="list-style-type: none"> <li>• Pathway Name</li> </ul>

Changes (4/1/05)
<b>Course Codes:</b>
Incomplete sentences in numerous course code descriptions are completed.
460010 EAST/Workforce Technology added.
<b>Family and Consumer Sciences:</b>
Leadership and Service Learning Course code 493160 is added to Options in Culinary Arts; Food Production, Management and Services; Lodging Management.
Changes (7/1/05)
Pathways rearranged through clusters.

## Statement of Assurance

All vocational opportunities are offered without regard to race, color, national origin, sex, handicap, or age. The following civil rights laws protect individuals from discrimination in programs or activities receiving federal financial assistance:

Title IV of the Civil Rights Act of 1964

Title IX of the Education Amendments of 1972

Section 504 of the Rehabilitation Act of 1973

Age Discrimination Act of 1975

**RELATED LINK:** Go to the Department of Labor for assistance with specific laws and regulations,  
<http://www.dol.gov/dol/compliance/compliance-majorlaw.htm>.

Summary of Dates/Forms Associated with Instructional Programs		
Date	Form # and Web Site Address	Name of Form
September 3	( <a href="http://dwe.arkansas.gov/CareerandTechEducation/TeacherInformationSystem.htm">http://dwe.arkansas.gov/CareerandTechEducation/TeacherInformationSystem.htm</a> )	Computer submission of <a href="#">Teacher Information</a>
October 1		Notification by letter of schools using concurrent credit to meet standards
October 1	<b>WE-92</b> ( <a href="http://dwe.arkansas.gov/CTESCTENewandExpandedPrograms.htm">http://dwe.arkansas.gov/CTESCTENewandExpandedPrograms.htm</a> )	C & T New Program Start-up Proposals
January 21	<b>WE-APP-237</b> ( <a href="http://dwe.arkansas.gov/Apprenticeship/apprenticeshipindex.html">http://dwe.arkansas.gov/Apprenticeship/apprenticeshipindex.html</a> )	Traditional Apprenticeship-Related Classroom Instruction Attendance/Contact Hour Report for fall semester
March 15	<b>WE-4</b> ( <a href="http://dwe.arkansas.gov/CTESCTENewandExpandedPrograms.htm">http://dwe.arkansas.gov/CTESCTENewandExpandedPrograms.htm</a> )	Reimbursement for C & T New Program Equipment
2 weeks prior to beginning of class	<b>WE-6</b> ( <a href="http://dwe.arkansas.gov/CTESCTEReporting%20Forms.htm">http://dwe.arkansas.gov/CTESCTEReporting%20Forms.htm</a> )	Application for Adult Skill Training Class (no classes will be approved after May 1)
No later than 2 weeks after completion of class	<b>WE-PD</b> ( <a href="http://dwe.arkansas.gov/CTESCTEReporting%20Forms.htm">http://dwe.arkansas.gov/CTESCTEReporting%20Forms.htm</a> )	Adult Skill Training Class Enrollment Report (all reimbursement requests must be received by May 30)

**ARKANSAS DEPARTMENT OF WORKFORCE EDUCATION**  
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**CAREER AND TECHNICAL EDUCATION**

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**Accountability and Funding**

(<http://dwe.arkansas.gov/CTESCTEPerkinsInfo.htm>)

Room 407      (501) 682-1528

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Perkins and related federally funded programs

Career and technical education coordinators

**Occupational Programs:**

Office of **Family and Consumer Sciences Education**

(<http://dwe.arkansas.gov/FACS/FACSIndex.htm>)

Room 408      (501) 682-1115

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Cluster responsibility: Education & Training;

Hospitality & Tourism; Human Services

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## PROGRAM APPROVAL PROCESS

If a program was **conditionally approved** during the previous year and one of the following actions apply the following year, then the district will receive the program status indicated.

ACTION	STATUS TO RECEIVE
Problems are corrected	<b>FULL APPROVAL</b>
Problems not corrected	Disapproval
Critical elements from previous year received, and improvement plan not submitted	Disapproval

If a program had **full approval** during the previous year and one of the following actions apply the following year, then the district will receive the program status indicated.

ACTION	STATUS TO RECEIVE
No CTSO previous year	Conditional Approval
No program of study	Conditional Approval
No required foundations (reviewed by appropriate program area)	Conditional Approval
Core not offered every year	Conditional Approval
Meets all DWE standards	<b>FULL APPROVAL</b>

Program approval items reviewed during technical assistance visits and as information is available:

1. All report card items
  - A. Completers
  - B. Career and technical assessment
  - C. Academic attainment
  - D. Placement
  - E. Nontraditional numbers
2. Advisory councils and meeting minutes
3. Safety issues
4. Any item noted as lacking in technical assistance visit

<b>CAREER CLUSTER PATHWAY – PROGRAM OF STUDY CROSSWALK</b>	
<b>2004-05 Program of Study Name</b>	<b>2005-06 Pathway – Program of Study Name</b>

**Family & Consumer Sciences Education**

***Cluster: EDUCATION AND TRAINING***

(04-05 - no program of study)	Teaching & Training – Education & Training
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***Cluster: HOSPITALITY AND TOURISM***

(04-05 No program of study)	Restaurant & Food and Beverage Services – Culinary Arts
Food Production, Management, & Services	Restaurant & Food and Beverage Services - Food Production
Facilities Management, Maintenance, & Services	Lodging – Lodging Management

***Cluster: HUMAN SERVICES***

Child Care Guidance, Management, & Services	Early Childhood Development & Services - Child Care
Cosmetology	Personal Care Services - Cosmetology
Family & Consumer Sciences Education	Family & Community Services - Family & Consumer Sciences Ed.

## 2005-06 Career and Technical Course Codes

### **CLUSTER: FAMILY & CONSUMER SCIENCES; HOSPITALITY & TOURISM; HUMAN SVCS and EDUCATION (all pathways)**

#### **493020 Child Development**

Credit: .5 Grade Levels: 9-12

Child Development focuses on skills needed to guide the physical, intellectual, emotional, and social development of children. Upon completion of this course, the student should be prepared to care for and guide the development of a child through all stages of growth—within a family, as child care professional, or in other experiences with children.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course:

091	Vocational Home Economics
215	Family & Consumer Science
610	Childcare

#### **493030 Clothing Management**

Credit: .5 Grade Levels: 9-12

Experiences in the Clothing Management course are designed to assist students in developing skills necessary for management of individual and family wardrobes, for decision making as a clothing consumer, and for understanding the role of the clothing and textile industry in the economy.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course:

091	Vocational Home Economics
215	Family & Consumer Science

#### **493280 DWE-Approved Family & Consumer Sciences**

Credit: 1 Grade Levels: 9-12

This is an individually approved course in family & consumer sciences education submitted by the district.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course:

091	Vocational Home Economics
215	Family & Consumer Science

#### **590060 DWE-Approved Family & Consumer Sciences**

Credit: 1 Grade Levels: 9-12

This is an individually approved course in family & consumer sciences education submitted by the district.

Does course count in required 38 units and, if yes, how: No

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course:

091	Vocational Home Economics
215	Family & Consumer Science

#### **493240 DWE-Approved Orientation to Teaching**

Credit: 1 Grade Levels: 10-12

This course is designed to provide students with knowledge that will help prepare them as future teachers. Upon completion of this course, a student should have a better understanding of the roles of the teacher in the profession, understand developmental characteristics of learners, identify teaching strategies, be creative in lesson delivery, and understand historical and current educational issues, policies, and practices. Districts desiring to implement this course should request approval from the Family & Consumer Sciences Office.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: ANY

#### **493060 Family & Consumer Apprenticeship/Work-Based Learning I**

Credit: 1 Grade Levels: 11-12

This course is an effort between the school and an employer to train an individual for jobs in a particular occupational field in which the individual has an occupational objective.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course:

091	Vocational Home Economics
215	Family & Consumer Science



**493070 Family & Consumer Apprenticeship/Work-Based Learning II**

Credit: 1 Grade Levels: 12

This course is the second level of cooperative training. It, too, is a cooperative effort between the school and selected training stations/employers to train individuals for a job in one of the occupational family and consumer sciences areas.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

**493080 Family & Consumer Sciences**

Credit: 1 Grade Levels: 9-12

Family and Consumer Science is designed to provide students with basic information and skills needed to function effectively within the family and within a changing, complex society. Upon completion of this course, the student should have developed basic life skills that promote a positive influence on the quality of life.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

**493100 Family Dynamics**

Credit: 1 Grade Levels: 9-12

Family Dynamics focuses on the role of the family in helping individuals develop to their highest potential, in strengthening the community, and in addressing concerns of a global society.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

**493110 Food & Nutrition**

Credit: .5 Grade Levels: 9-12

This course focuses on the development of skills needed to select, prepare, and serve food that meets nutritional needs of individuals and families. Upon completion of this course, students should be able to apply sound nutritional practices that will have a positive effect on their health.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science  
580 Culinary Arts & Chef Preparation

**493130 Food Science**

Credit: .5 Grade Levels: 10-12

Experiences focus on the scientific method to study the various relationships between food science, nutrition, and food preparation. Laboratory skills developed in measuring, recording, and analyzing data are used to explore these relationships. Experimental methods are employed to analyze food mixtures, food microbiology, food preservations, and complex food systems.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

**493140 Housing & Interior Design**

Credit: .5 Grade Levels: 9-12

Housing and Interior Design focuses on personal and family housing needs, options for meeting those needs, and the role of the housing industry in the economy. Upon completion of the course, a student should be prepared to make wise decisions in obtaining and maintaining personal and family shelter.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

**493150 Human Relations**

Credit: .5 Grade Levels: 9-12

Human Relations focuses on the development of skills needed in order to build and maintain successful relationships in the home, community, and workplace. Upon completion of this course, the student should have a better understanding of self, know how to communicate effectively, and be able to establish and maintain effective relationships with family members, peers, and others.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

**493160 Leadership & Service Learning (9-12)**

Credit: .5 Grade Levels: 9-12

Leadership and Service Learning emphasizes the importance of leadership skills, volunteerism, and professionalism in the development of personal qualities. It focuses on the benefits of community service, leadership roles, and civic responsibilities. Current technology is used to enhance communication skills and promote professionalism.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

**493190 Managing Resources**

Credit: .5 Grade Levels: 9-12

Managing Resources is designed to assist students in developing an understanding of resources available to individual and families and ways to manage these resources so needs and goals are met.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

**493200 Nutrition & Wellness**

Credit: .5 Grade Levels: 9-12

Nutrition and Wellness emphasizes the interaction of nutrition, foods, sports, and exercise for lifelong fitness and well-being of individuals and families.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

**493210 Parenting**

Credit: .5 Grade Levels: 9-12

Parenting is designed to assist students in developing an understanding of the parenting process and of parenting skills. Upon completion of this course, a student should possess skills necessary to provide quality care for children—as a parent, as one employed to care for children, or as one who interacts with children in other settings.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science  
610 Child Care

**Child Care Guidance, Management, & Services****493010 Child Care & Guidance, Mgmt, & Services**

Credit: 1 Grade Levels: 10-12

This course is designed to provide students with information and experiences in the occupational field of child care and guidance, management, and services. Upon completion of this course, a student should have a better understanding of children and their development and have enhanced employability skills that will be of benefit regardless of the occupation or career in which employed.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science  
610 Child Care

## **Cosmetology**

### **494550 Cosmetology I**

Credit: 1 Grade Levels: 10-12

This two-semester instructional program prepares the individual to begin achieving the basic competencies necessary to begin a program of study in cosmetology.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 573 Cosmetology

### **494570 Cosmetology II**

Credit: 2 Grade Levels: 11-12

The course allows the completion of the 1,500 hours of training and instruction required to be eligible for the State Board of Cosmetology licensing examination.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 573 Cosmetology

### **494560 Cosmetology Lab**

Credit: 1 Grade Levels: 10-12

This production-based program is designed to allow for the development of skills and knowledge needed to execute a comprehensive cosmetology product.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 573 Cosmetology

## **Facilities Management, Maintenance, & Services**

### **493170 Lodging Management I (FACS)**

Credit: 1 Grade Levels: 11-12

Lodging Management I is the first part of a two-year, industry-based program that prepares students for careers in the hotel/resort industry. Upon completion of the course, successfully passing the Lodging Management exam, and completion of a hospitality internship, the student can receive national HBA/Lodging Management certification.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

### **493180 Lodging Management II (FACS)**

Credit: 1 Grade Levels: 11-12

Lodging Management II is the second part of a two-year, industry-based program that prepares students for careers in the hotel/resort industry. Upon completion of the course, successfully passing the Lodging Management exam, and completion of a hospitality internship, the student can receive national HBA/Lodging Management certification.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science

## **Food Production, Mgmt, & Services**

### **493260 Culinary Arts I**

Credit: 1 Grade Levels: 10-12

This course is designed to provide students with an in-depth study of the professional kitchen and culinary applications. A prerequisite to this course is Introduction to Culinary Arts.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 091 Vocational Home Economics  
215 Family & Consumer Science  
580 Culinary Arts & Chef Preparation

**493270 Culinary Arts II**

Credit: 1 Grade Levels: 10-12

This course is designed to provide students with advanced culinary applications, service, and presentation.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course:	091	Vocational Home Economics
	215	Family & Consumer Science
	580	Culinary Arts & Chef Preparation

**493120 Food Production, Mgmt, & Services**

Credit: 1 Grade Levels: 10-12

Emphasis in this course is given to the development of competencies related to employability; technology in food production, management, and services; sanitation and safety; nutrition as related to food service; serving of food; purchasing, receiving, and storing of food supplies; production and management of food; use, care, and storage of large and small commercial food service equipment; menu planning; and modified diets.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course:	091	Vocational Home Economics
	215	Family & Consumer Science
	580	Culinary Arts & Chef Preparation

**493250 Introduction to Culinary Arts**

Credit: .5 Grade Levels: 9-12

This course is designed to provide students with basic knowledge and understanding of culinary arts, covering such topics as basic cooking techniques, menu planning, basic nutrition, culinary math, safety, and sanitation. This course is a prerequisite to Culinary Arts I and Culinary Arts II.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course:	091	Vocational Home Economics
	215	Family & Consumer Science
	580	Culinary Arts & Chef Preparation

**493220 ProStart I**

Credit: 1 Grade Levels: 11-12

ProStart I is the first part of a two-year, industry-based program that prepares students for careers in the restaurant and food service industry. After completion of ProStart I, the student has the option to take ProStart II, complete 400 hours of hospitality-related work experience, take and pass the ProStart exam, and receive national HBA/ProStart certification.

Does course count in required 38 units and if Yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course:	091	Vocational Home Economics
	215	Family & Consumer Science
	580	Culinary Arts & Chef Preparation

**493230 ProStart II**

Credit: 1 Grade Levels: 11-12

ProStart II is the second part of a two-year, industry-based program that prepares students for careers in the restaurant and food service industry. Upon completion of ProStart I & II, 400 hours of hospitality-related work experience, and successfully passing the ProStart exam, the student can receive national HBA/ProStart certification.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course:	091	Vocational Home Economics
	215	Family & Consumer Science
	580	Culinary Arts & Chef Preparation

**COURSES ONLY: WORK-BASED LEARNING; SUPPORT; SPECIAL POPULATIONS;  
& MISCELLANEOUS COURSES**

**493860 Internship**

Credit: 1 Grade Levels: 11-12

This is a practical and supervised job experience designed to assist students to successfully transition from school-to-work or successfully continue their education in a chosen career focus/major area. Internships are individualized and competency-based.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 412 Career Preparation

**493880 Workplace Readiness**

Credit: .5 Grade Levels: 10-12

This one-semester course is designed to help students transition from school to work. It focuses on the SCANS competencies with emphasis on problem solving, teamwork, communication skills, and the use of technology.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 412 Career Preparation

**460010 EAST/Workforce Technology**

Credit: 1 Grade Levels: 9-12

This one year of EAST Lab experience is designed to help students transition from school to work. It focuses on the SCANS competencies with emphasis on problem solving, teamwork, communications skills, and the use of technology. It counts as one unit of credit toward completer status in any of the career and technical areas of study.

Does course count in required 38 units and, if yes, how: Yes ADE

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 412 Career Preparation

**Special Populations**

**493800 JAG Apprenticeship/Work-Based Learning**

Credit: 1 Grade Levels: 11-12

This is an instructor-supervised work release course that includes monthly employer evaluations of participants. Employment is not a requirement of the JAG program, but credit can be given at the discretion of the individual school district. Participants should be expected to complete 180 hours of work-based learning in order to receive one credit—with a maximum of four credits for completing 720 hours of work study within a consecutive two-year period.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 413 Career Services for Special Populations

**493780 JAG Multi-Year I**

Credit: 1 Grade Levels: 11-12

JAG utilizes the National Jobs for America's Graduates model. It is designed to assist career and technical students whose ability to successfully graduate from high school and obtain meaningful employment is in jeopardy.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 413 Career Services for Special Populations

**493790 JAG Multi-Year II**

Credit: 1 Grade Levels: 11-12

JAG utilizes the National Jobs for America's Graduates model. It is designed to assist career and technical students whose ability to successfully graduate from high school and obtain meaningful employment is in jeopardy.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

Licensure required to teach this course: 413 Career Services for Special Populations

**493770 JAG Senior Applications**

Credit: 1 Grade Levels: 12

JAG utilizes the National Jobs for America's Graduates model. It is designed to assist career and technical students whose ability to successfully graduate from high school and obtain meaningful employment is in jeopardy.

Does course count in required 38 units and, if yes, how: Yes Career & Technical

Does course count in the 21 units required for graduation: Yes

**399070 Family & Consumer Sciences (8th grade)**

Credit: Grade Levels: 8

Family and Consumer Sciences is designed to provide students with basic information and skills needed to function effectively within the family and within a changing, complex society. Upon completion of this course, the student should have developed basic life skills that promote a positive influence on the quality of life.

Does course count in required 38 units and, if yes, how: No

Does course count in the 21 units required for graduation: No

Licensure required to teach this course:

091	Vocational Home Economics
092	Middle School Home Economics
214	Family & Consumer Science
215	Family & Consumer Science

**399080 Family & Work Connections**

Credit: Grade Levels: 7-8

Family and Work Connections is a semester course in which emphasis is placed on competencies related to Family, Career and Community Leaders of America; personal and family development; relationships; home environment; food and nutrition; wellness; resource management; responsible child care; clothing and appearance; and career preparation. Upon completion, the student will be able to see the interrelationship between work and family life and develop skills necessary to function in an ever-changing society.

Does course count in required 38 units and, if yes, how: No

Does course count in the 21 units required for graduation: No

Licensure required to teach this course:

091	Vocational Home Economics
092	Middle School Home Economics
214	Family & Consumer Science
215	Family & Consumer Science

**399090 Leadership & Service Learning (7-8 grade)**

Credit: Grade Levels: 7-8

Leadership and Service Learning emphasizes the importance of leadership skills, volunteerism, and professionalism in the development of personal qualities. It focuses on the benefits of community service, leadership roles, and civic responsibilities. Current technology is used to enhance communication skills and promote professionalism.

Does course count in required 38 units and, if yes, how: No

Does course count in the 21 units required for graduation: No

Licensure required to teach this course:

091	Vocational Home Economics
092	Middle School Home Economics
214	Family & Consumer Science
215	Family & Consumer Science

**TECHNOLOGY STANDARDS  
2005-2006**

**COMPUTER SYSTEM FOR:   MIDDLE SCHOOL  
                                      JR HIGH SCHOOL  
                                      HIGH SCHOOL  
                                      INSTRUCTOR/TEACHER**

**LEVEL I**

Pentium® 4 processor (or equivalent) 2.80GHz, 800 MHz, 512K cache, 512MB DDR RAM, 17" CTL, true flat panel color monitor or 17" CRT true flat screen monitor, integrated video graphics card, 40GB hard drive, 1.44MB 3.5-inch floppy drive, USB 2-button optical mouse with scroll, integrated (10/100/1000) network card, 52x32x52X DVDRW OR 48x or 52x CDRW-ROM, integrated sound blaster compatible, speakers w/headphones, Internet accessible

<b>FAMILY &amp; CONSUMER SCIENCES</b>
Childcare Guidance, Mgmt., & Services
Cosmetology
Culinary Arts
Education & Training
Family & Consumer Sciences
Lodging Management
Food Production, Mgmt., & Services

**TECHNOLOGY STANDARDS  
2006-2007**

**COMPUTER SYSTEM FOR: MIDDLE SCHOOL  
JR HIGH SCHOOL  
HIGH SCHOOL  
INSTRUCTOR/TEACHER**

**LEVEL I**

Pentium 4, 3.0GHZ, 800 MHz, LGA775, mid tower ATX case, w/300w power supply, FUSB 80.0GB hard drive, 7200 rpm, 512 MB DDR2-533 RAM, integrated video graphics card, 17" monitor, true flat screen, color CRT (tube) 1.44 MB floppy drive, 104-key Win keyboard, optical wheel mouse w/pad, DVD/CDRW combo drive, 48x or 52x CD-ROM drive, integrated audio w/AC speakers & headphones, Microsoft Window XP Pro operating system, 10/100/1000 integrated network card

Family & Consumer Sciences
Education & Training Cluster
Hospitality & Tourism Cluster
Human Services Cluster



## OFFICE OF FAMILY AND CONSUMER SCIENCES

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### CAREER CLUSTERS: EDUCATION AND TRAINING; HOSPITALITY AND TOURISM; HUMAN SERVICES

#### Program Description

The mission of FACS is to prepare students for family life, work life, and careers in family and consumer sciences by providing opportunities to develop the knowledge, skills, attitudes, and behaviors needed for strengthening the well-being of individuals and families across the life span; becoming responsible citizens and leaders in family, community, and work settings; promoting optimal nutrition and wellness across the life span; managing resources to meet the material needs of individuals and families; balancing personal, home, family, and work lives; using critical and creative thinking skills to address problems in diverse environments; being successful in life management; developing employment and career plans; functioning effectively as providers and consumers of goods and services; appreciating human worth; and accepting responsibility for one's actions and success in family and work life.

#### Occupational Programs

Family and consumer sciences education consists of two types of courses

1. FACS courses that provide instructional programs, services, and activities designed to prepare youths and adults for family life and careers in family and consumer sciences.
2. Occupational FACS courses that are designed to assist students in the development of skills that will enable them to secure employment and advance in a chosen family and consumer sciences career. These include cosmetology; child care guidance, management, and services; culinary arts; education and training; food production, management, and services; and lodging management.

#### Career Focus Program of Study

Program offerings in each school should include at least one career focus program of study. Most schools offer a FACS program of study/career focus at this time. Those schools that have occupational FACS courses will be able to offer a second program of study.

The career focus program of study includes family and consumer sciences education.

## Length of Courses and Eligibility of Students

Length of courses and eligibility of students are shown on the FACS education framework at the end of this section.

## Student Organization

The career and technical student organization Family, Career, and Community Leaders of America (FCCLA) shall be an integral part of the FACS instructional program. All local chapters shall follow the guidelines, goals, objectives, and participate in activities of the state and national organization. Cosmetology programs should utilize SkillsUSA as their student organization.

Programs of study by career cluster:

### Education and Training Cluster

Planning, managing, and providing education and training services and related support services

Teaching and Training Pathway  
Education and Training Program of Study

Course Code	Core Requirements	Units of Credit	7 <sup>th</sup>	8 <sup>th</sup>	9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
493020	Child Development	.5			X	X	X	X
493240	Orientation to Teaching	1				X	X	X
	<b>Options</b>							
493080	Family & Consumer Sciences	1			X	X	X	X
493150	Human Relations	.5			X	X	X	X
493160	Leadership & Service Learning *	.5			X	X	X	X
493210	Parenting	.5			X	X	X	X
ADE or other DWE courses may be used as additional options with prior approval from the FACS program manager.								

### Hospitality and Tourism Cluster

Hospitality and tourism encompasses the management, marketing, and operations of restaurants and other food services, lodging, attractions, recreation, and travel-related services

Restaurant and Food and Beverage Services Pathway  
Culinary Arts Program of Study

Course Code	Core Requirements	Units of Credit	7 <sup>th</sup>	8 <sup>th</sup>	9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
493250	Introduction to Culinary Arts	.5			X	X		
493260	Culinary Arts I	1				X	X	X
493270	Culinary Arts II	1				X	X	X
	<b>Options</b>							
493080	Family & Consumer Sciences	1			X	X	X	X
493110	Food & Nutrition	.5			X	X	X	X
493160	Leadership & Service Learning *	.5			X	X	X	X
493200	Nutrition & Wellness *	.5			X	X	X	X
493220	ProStart I *	1					X	X
493230	ProStart II *	1					X	X
493130	Food Science *	.5				X	X	X
493060	FACS Apprenticeship/Work-Based Learning I	1					X	
493070	FACS Apprenticeship/Work-Based Learning II	1						X

Restaurant and Food and Beverage Services Pathway  
Food Production, Management, and Services Program of Study

Course Code	Core Requirements	Units of Credit	7 <sup>th</sup>	8 <sup>th</sup>	9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
493110	Food & Nutrition	.5			X	X	X	X
493120	Food Production, Management, & Services	1				X	X	X
	<b>Options</b>							
493250	Introduction to Culinary Arts	.5			X	X		
493080	Family & Consumer Sciences	1			X	X	X	X
493160	Leadership & Service Learning *	.5			X	X	X	X
493200	Nutrition & Wellness *	.5			X	X	X	X
493220	ProStart I *	1					X	X
493230	ProStart II *	1					X	X
493130	Food Science *	.5				X	X	X
493060	FACS Apprenticeship/Work-Based Learning I	1					X	
493070	FACS Apprenticeship/Work-Based Learning II	1						X

Lodging Pathway  
Lodging Management Program of Study

Course Code	Core Requirements	Units of Credit	7 <sup>th</sup>	8 <sup>th</sup>	9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
493140	Housing & Interior Design	.5			X	X	X	X
493170	Lodging Management I	1					X	X
493180	Lodging Management II	1					X	X
	<b>Options</b>							
493080	Family & Consumer Sciences	1			X	X	X	X
493160	Leadership & Service Learning *	.5			X	X	X	X
493190	Managing Resources	.5			X	X	X	X
493060	FACS Apprenticeship/Work-Based Learning I	1					X	
493070	FACS Apprenticeship/Work-Based Learning II	1						X

**Human Services Cluster**

Preparing individuals for employment in career pathways that relate to families and human needs

Early Childhood Development & Services Pathway  
Child Care Guidance, Management, and Services Program of Study

Course Code	Core Requirements	Units of Credit	7 <sup>th</sup>	8 <sup>th</sup>	9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
493020	Child Development	.5			X	X	X	X
493210	Parenting	.5			X	X	X	X
493010	Child Care Guidance, Management, & Services	1				X	X	X
	<b>Options</b>							
493080	Family & Consumer Sciences	1			X	X	X	X
493100	Family Dynamics	1			X	X	X	X
493150	Human Relations	.5			X	X	X	X
493160	Leadership & Service Learning *	.5			X	X	X	X
493190	Managing Resources	.5			X	X	X	X
493200	Nutrition & Wellness *	.5			X	X	X	X
493060	FACS Apprenticeship/Work-Based Learning I	1					X	
493070	FACS Apprenticeship/Work-Based Learning II	1						X

Family & Community Services Pathway  
Family and Consumer Sciences Education Program of Study

Course Code	Core Requirements	Units of Credit	7 <sup>th</sup>	8 <sup>th</sup>	9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
493080	Family & Consumer Sciences	1			X	X	X	X
	<b>Options</b>							
493190	Managing Resources	.5			X	X	X	X
493150	Human Relations	.5			X	X	X	X
493020	Child Development	.5			X	X	X	X
493210	Parenting	.5			X	X	X	X
493160	Leadership & Service Learning *	.5			X	X	X	X
493100	Family Dynamics	1			X	X	X	X
493200	Nutrition & Wellness *	.5			X	X	X	X
493030	Clothing Management	.5			X	X	X	X
493110	Food & Nutrition	.5			X	X	X	X
493130	Food Science*	.5				X	X	X
493140	Housing & Interior Design	.5			X	X	X	X

Personal Care Services Pathway  
Cosmetology Program of Study

Course Code	Core Requirements	Units of Credit	7 <sup>th</sup>	8 <sup>th</sup>	9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
494550	Cosmetology I	1				X	X	X
494570	Cosmetology II	2					X	X
	<b>Options</b>							
494560	Cosmetology Lab	1				X	X	X

Special Certification and Licensure Requirements

1. Meet the certification requirements for technical and professional education
2. Licensed by the Arkansas State Board of Cosmetology (licensure in cosmetology may substitute for the NOCTI examination)
3. Hold a current cosmetology instructor's license issued by the Arkansas State Board of Cosmetology

## FAMILY AND CONSUMER SCIENCES COURSES:

Course Code	Elective Courses	Units of Credit	7 <sup>th</sup>	8 <sup>th</sup>	9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
493020	Child Development	.5			X	X	X	X
493030	Clothing Management	.5			X	X	X	X
493060	FACS Apprenticeship/Work-Based Learning I ****	1					X	X
493070	FACS Apprenticeship/Work-Based Learning II ****	1						X
493080	Family & Consumer Sciences	1			X	X	X	X
493100	Family Dynamics	1			X	X	X	X
493110	Food & Nutrition	.5			X	X	X	X
493140	Housing & Interior Design	.5			X	X	X	X
493150	Human Relations	.5			X	X	X	X
493190	Managing Resources	.5				X	X	X
493210	Parenting	.5			X	X	X	X
493220	ProStart I	1					X	X
493230	ProStart II	1					X	X
494560	Cosmetology Lab	1				X	X	X

Course Code	Other Elective Courses	Units of Credit	7 <sup>th</sup>	8 <sup>th</sup>	9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
	Seek DWE prior approval before implementation.							
493280	Family & Consumer Sciences	1			X	X	X	X
590060	Family & Consumer Sciences	1			X	X	X	X
493130	Food Science	.5				X	X	X
493160	Leadership & Service Learning	.5			X	X	X	X
493200	Nutrition & Wellness	.5			X	X	X	X
493220	ProStart I	1					X	X
493230	ProStart II	1					X	X

Course Code	Middle School Elective Courses	Units of Credit	7 <sup>th</sup>	8 <sup>th</sup>	9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
399070	Family & Consumer Sciences ***	1		X				
399080	Family & Work Connections **	.5	X	X				
399090	Leadership & Service Learning	.5	X	X				

\* Districts must have DWE prior approval to implement.

\*\* FACS career focus programs of study require that this foundation course be taught for program approval. Family and Consumer Sciences (one unit grades 9-12) may be used in substitution with prior written approval from the FACS program manager. If used as a foundation course, FACS (grades 9-12) may apply toward the three units required in the career focus program of study where allowed as an option for that career focus program of study.

\*\*\* FACS at the eighth-grade level will count as the core course for the FACS program of study, but students must still complete three other Carnegie units in the FACS program of study in grades 9-12 to be counted as a completer. FACS at the eighth-grade level may not be used as an option to be counted as a completer in any program of study. If FACS is taken by a student at the eighth-grade level, that student should not be allowed to repeat the course in grades 9-12.

\*\*\*\* Work-based learning courses are for use for student work release associated with an approved occupational program, including internship.

## FAMILY AND CONSUMER SCIENCES

CLUSTER: EDUCATION AND TRAINING  
 PATHWAY: TEACHING AND TRAINING  
 PROGRAM OF STUDY: EDUCATION AND TRAINING

### MINIMUM INSTRUCTIONAL EQUIPMENT AND SOFTWARE

Item Number	Item Name	Classroom Count	Specification/Description
1	Combination TV/VCR/DVD or TV & VCR/DVD w/cart	1	27" TV screen, either wall-mounted or portable w/cart, cabinet, or stand; 3-speed recording/playback, remote control
2	Cassette/CD player	1	Recorder/player
3	Digital camera	1	Multifunction, digital; case & strap
4	Digital video recorder	1	Multifunction, digital; case & strap
5	Scanner	1	
6	LCD projector	1	
7	Computerized presentation board	1	Sturdy, secure
8	Teacher management computer	1	Must meet current DWE specifications, including CD burner & presentation software; could be laptop or desktop (if laptop is purchased, it cannot replace separate laptop for student use)
9	Laptop computer	1	Must meet current DWE specifications, including CD/DVD drive, CD burner, & presentation software
10	Copy machine	1	Black-and-white, multifunction, efficient speed
11	Demonstration projector	1	Multiple settings, stable base, large platform
12	Classroom performance system	1	System includes software, 16 or 32 response pad system (depending on enrollment), receiver unit, & carrying case (software includes site license)
13	Laminator	1	18"-27"
14	Ellison die cutter	1	Assorted die cuts, durable, storage system for easy access & security
15	Poster printer	1	
9	Student computers	3	Must meet current DWE specifications, including CD/DVD drive, CD burner, & presentation software
10	Computer printer	1	Color, laser w/4 MG memory
11	Overhead projector	1	
12	Filing cabinet	2	Sturdy, lockable, 4-drawer
13	Media storage center	1	Adjustable compartments for CD, DVD, VCR, & film storage
14	Computer tables	3	
15	Computer chairs	3	Adjustable

## FAMILY AND CONSUMER SCIENCES

CLUSTER: HOSPITALITY AND TOURISM  
PATHWAY: RESTAURANT AND FOOD AND BEVERAGE SERVICES  
PROGRAM OF STUDY: CULINARY ARTS

### MINIMUM INSTRUCTIONAL EQUIPMENT AND SOFTWARE (15 students)

Item Number	Item Name	Classroom Count	Specification/Description
1	Combination TV/VCR/DVD or TV & VCR/DVD w/cart	1	25" TV screen, either wall-mounted or portable w/cart, cabinet, or stand; 3-speed recording/playback, remote control
2	Cassette/CD player	1	Recorder/player
3	Digital camera or video camera	1	Multifunction, digital or VCR tape; case & strap
4	Scanner	1	
5	Computer tables	3	
6	Computer chairs	3	Adjustable
7	LCD projector	1	
8	Computerized presentation board	1	Locking, portable, sturdy
9	36" commercial range	1	Gas or electric, 2 open burners, 24" griddle w/standard oven base; stainless front, sides, & backsplash
10	Convection oven	1	Gas or electric, single stack, solid-state controls, 60/40 independent doors
11	Dishwasher	1	Freestanding or under-counter, built-in electric booster, 30 racks per hour
12	Ice maker	1	Freestanding or under-counter, built-in bin, 95-145 lb. production per 24 hours
13	Refrigerator	1	Reach-in, 2-section, self-contained, stainless steel front, standard depth, full-height door, exterior dial-type thermometer, 1/2 hp compressor, casters
14	Freezer	1	Reach-in, 1-section, self-contained, stainless steel front, standard depth, full-height door, exterior dial-type thermometer, 1/2 hp compressor, casters
15	Ventilation exhaust & fire suppression	1	Stainless steel vent-a-hood, 48" x 192" x 30" w/fire suppression system per local code
16	Sink	1	3-compartment, stainless steel w/right drain board, 20" front to back x 16" wide compartment, 14" deep w/10" high splash, 24" drain board
17	Disposal	1	Food waste disposal, 1 hp
18	Dish tables	1	Fitted for under-counter dishwasher, stainless steel, 20" x 20" x 8" sink bowl, 9" H backsplash
19	Pre-rinse assembly	1	Deck or backsplash mount
20	Mixer w/stand	1	12-20 qt. tabletop commercial mixer; double hook, wire whip, & flat beaters; stainless steel stand, 30" x 36"
21	Cook's tables	2	3' x 5' minimum, stainless steel
22	Hot food table	1	Electric, 120 v portable, 58" x 22" x 34", 4 openings
23	Cold food bar	1	4', polyethylene construction, insulated, w/drain plug, tabletop model w/sneeze guard
24	Food processor	1	Commercial, 1.75 hp, w/attachments & blades
25	Commercial food slicer	1	1.7 hp, industry standard on safety, sturdy
26	Kitchen calculator	5	Easy-to-read LCD display, solar- or battery-operated
27	Proofing cabinet	1	
28	Food storage		
	Storage containers	3 ea.	Bain-Marie style, see-through or white, airtight seal: 2 qt., 3 1/2 qt., 6 qt., 12 qt., 22 qt.

Item Number	Item Name	Classroom Count	Specification/Description
	Dry goods storage	3 ea.	Airtight seal, see-through w/scoop: 4 qt., 2 qt., 1 qt.
29	<b>Small equipment</b>		
	Crockpots	4	
	Electric knife	1	
	Food processor	1	
	Can opener	1	
	Hand mixers	2	
	Portion scales	1	Portion scale – 1 lb. capacity by 1/2 oz.
	Utility scales	1	Utility scale – up to 60 lb. capacity
	Kitchen timers	2	Digital or manual, 1+ hour timer w/alarm
30	<b>Top-of-range cookware</b>		
	Stockpots	1 ea.	Aluminum, w/lids: 9 qt., 12 qt., 16 qt.
	Saute pans	1 ea.	W/lids: 10", 12"
	Fry pans/skillets	1 ea.	1 each of 7", 10", 14"
	Saucepans	1 ea.	Aluminum or stainless, w/lids: 1 1/2 qt., 2 qt., 4 qt.
	Cooling racks	4 ea.	Half-pan size, stainless
31	<b>Kitchen tools</b>		
	Dry measure cups	2 sets	Shape-retaining, stain-resistant, dishwasher-safe
	Liquid measure cups	1 ea.	1 cup, 2 cup, 1 qt., 2 qt.; temperature range: -40 F to 212 F
	Measure spoons	2 sets	
	Mixing bowls	2 ea.	Stainless steel: 1 qt., 2 qt., 3 qt., 5 qt., 13 qt., 20 qt.
	Spoons	4 of each	Commercial grade, stainless steel: solid, slotted, various lengths
	Wooden spoons	1 set	Various lengths
	Rubber spatula	1 set	Commercial grade, various lengths
	Dough scraper	2	Plastic
	Spreaders	3	Plastic
	Off-set spatulas	3	Stainless or plastic
	Rolling pin	2	Wooden or nonstick
	Pastry blender	2	
	Wisk or french whips	3	Stainless steel, varying sizes
	Spatulas & turners	5	Professional quality, varying sizes
	Pie server	4	
	Utility tongs	5	Professional quality, varying sizes
	Fork turners	2	Professional quality, varying sizes
	Griddle scraper	1	Professional quality
	Colander	2	Stainless or aluminum, various sizes
	Pastry brush	3	Professional quality
	Scoops	4 ea.	Professional quality, stainless steel: #30 & #8
	Ladles	2 ea.	Stainless steel: 11", 13"
	Cutlery	2 sets	Lockable carrying case, sharpener; knives: chef's, carving, carving fork, bread knife, meat cleaver, boning, paring, kitchen shears, utility scissors
	Pizza cutter	1	Professional quality
	Grater	2	Stainless steel, 4-sided
	Garnishing set	1	To include peeler, decorating knife, fruit decorator, melon baller, zester
	Vegetable peelers	2	
	Cutting boards	1 set	Color-coded, NSF-approved, non-absorbent, stain- & cut-resistant
	Thermometers	2 ea.	Instant-read: meat, candy/deep fry



Item Number	Item Name	Classroom Count	Specification/Description
32	<b>Shelving &amp; food transport</b>		
	Wire shelving	2	Shelving unit, 4-shelf, chrome or epoxy-coated, grate-style to allow for air-flow, rustproof
	Utility dolly	1	32" x 20", 3" casters, durable, nonskid platform
			Various sizes & shapes
33	<b>Serving &amp; presentation</b>		Slide-, chip-, & dent-resistant
	Hollowware/serving	4 ea.	Stainless steel, w/pan & cover
	Beverage serving tray	4	Stainless steel
	Chafing dish	2	Aluminum, 30-cup
	Beverage urn	2	Stainless or porcelain
	Coffee urn	1	Stainless, polished finish; to include solid spoons, slotted spoons, oval spoons, 2-tine fork, meat fork, ladle, turner, cake server, serrated knife, tongs
	Cream & sugar set	1	Stainless steel, w/covers & adapter bars; to include full-size 12" D, full-size 6" D, half-size 12" D, half-size 6" D, third-size 12" D, third-size 6" D
	Buffetware utensil set	2 ea.	
	Steam table pans	1 ea.	Rust-resistant lids
	Cake stand	1	Plastic construction
	Salt & pepper shakers	10 sets	Woven or vinyl construction
	Condiment caddies	10	Plastic construction, 2 qt.
	Bread, cracker basket	10	Service for 50 to include dinner plate, salad plate, coffee cup, & saucer
	Drink pitchers	6	Service for 50 to include knife, fork, spoon
	Dinnerware	1	Service for 50, 16 oz., glass or plastic
	Flatware	1	Variety sizes, colors; easy-care fabric, stain/odor-release, machine-washable, fade-resistant
	Beverageware	1	
	Table linens	5	Full- & half-size
34	<b>Bakeware</b>		Thin-style, deep-dish style, 14"
	Aluminum sheet pan	12 ea.	8" or 9" diameter x 2" deep
	Pizza pan	1 ea.	8" or 9" diameter
	Cake pan	3	24-cup
	Pie pan	2	Professional quality
	Muffin pan	1	Aluminum or stainless: 3 1/2 qt. & 6 1/2 qt.
	Loaf pan	3	11" x 17" aluminum
	Roast pan	1 ea.	8" or 9" diameter, aluminum
	Bake pan/casserole	7	
	Springform pan	4	55-gal., w/handles, to include twist on/off dolly w/swivel casters
35	<b>Safety/sanitation</b>		Various sizes to include pan, vegetable, nail
	Trash can	2	20 ea. towels, washcloths; white, cotton, bleachable
	Kitchen brush	3	White bib-style, 1 per student for largest class
	Kitchen towels	1 set	Rubber: medium & large
	Apron	1 set	Institutional grade, pair: medium & large
	Pot & sink gloves	1 ea.	Institutional grade, steam barrier
	Oven mitt	2 ea.	To fit either hand, machine-washable, bleachable: X-SM, medium, large
	Potholder	6	Rubber construction, holes for drainage, 3' x 5'
	Cut-resistant glove	1 ea.	
	Antiskid kitchen mat	2	Shelving unit, 4-shelf, chrome or epoxy-coated, grate-style to allow for air-flow, rustproof
	Chemical storage cabinet	1	30" x 24" x 65" locking cabinet

Item Number	Item Name	Classroom Count	Specification/Description
	Busing boxes	4	20" x 15" x 7"
	Broom	1	Corn bristle or plastic bristle
	Push broom	1	Heavy-duty, 18" floor push broom
	Mop bucket	1	Bucket, wringer combination, 35 qt. capacity
	Mop	1	Industrial grade, cotton
	Ice scoop w/holder	1	Free-standing or wall-mount, 32 oz.
	First aid kit	1	Wall-mounted, identifiable
	Glo-germ kit	1	
	Sanitizer test kit	1 kit	Quaternary, chlorine styles, w/holder
	Utility/service cart	1	Heavy-duty, 2-3 shelf, stainless or heavy-duty polyethylene, 300 lb. capacity.
	Dunnage rack	1	Aluminum or polyethylene construction, 30" x 18" x 8"
	Wall-mount shelving	2	Chrome or epoxy-coated, grate-style, 24" x 21" x 12"

## FAMILY AND CONSUMER SCIENCES

CLUSTER: HOSPITALITY AND TOURISM  
PATHWAY: RESTAURANT AND FOOD AND BEVERAGE SERVICES  
PROGRAM OF STUDY: FOOD PRODUCTION, MANAGEMENT, AND SERVICES

### MINIMUM INSTRUCTIONAL EQUIPMENT AND SOFTWARE

#### STANDARDS FOR NEW PURCHASES

NOTE: This list does not include basic equipment presumed to be in an existing FACS department. Purchases on this list are based on one commercial kitchen. Additional items from the FACS department will be used to support this program of study. For a list of these required items, refer to the FACS equipment list.

Item Number	Item Name	Classroom Count	Specification/Description
1	Combination TV/VCR/DVD or TV & VCR/DVD w/cart	1	25" TV screen, either wall-mounted or portable w/cart, cabinet, or stand; 3-speed recording/playback, remote control
2	Cassette/CD player	1	Recorder/player
3	Digital camera or video camera	1	Multifunction, digital or VCR tape; case & strap
4	Scanner	1	
5	Computer tables	3	
6	Computer chairs	3	Adjustable
7	LCD projector	1	
8	Computerized presentation board	1	Locking, portable, sturdy
9	36" commercial range	1	Gas or electric; 2 open burners; 24" griddle w/standard oven base; stainless front, sides, & backsplash
10	Convection oven	1	Gas or electric, single stack, solid-state controls, 60/40 independent doors
11	Dishwasher	1	Freestanding or under-counter, built-in electric booster, 30 racks per hour
12	Ice maker	1	Freestanding or under-counter, built-in bin, 95-145 lb. production per 24 hours
13	Refrigerator	1	Reach-in, 2-section, self-contained, stainless steel front, standard depth, full-height door, exterior dial-type thermometer, 1/2 hp compressor, casters
14	Freezer	1	Reach-in, 1-section, self-contained, stainless steel front, standard depth, full-height door, exterior dial-type thermometer, 1/2 hp compressor, casters
15	Ventilation exhaust & fire suppression	1	Stainless steel vent-a-hood, 48" x 192" x 30", w/fire suppression system per local code
16	Sink	1	3-compartment, stainless steel, w/right drain board, 20" front to back x 16" wide compartment, 14" deep, w/10" high splash, 24" drain board
17	Disposal	1	Food waste disposal, 1 hp
18	Dish table	1	Fitted for under-counter dishwasher, stainless steel, 20" x 20" x 8" sink bowl, 9" H backsplash
19	Pre-rinse assembly	1	Deck or backsplash mount

Item Number	Item Name	Classroom Count	Specification/Description
20	Mixer w/stand	1	12-20 qt. tabletop commercial mixer; double hook, wire whip, & flat beaters; stainless steel stand; 30" x 36"
21	Cook's table	2	3' x 5' minimum, stainless steel
22	Hot food table	1	Electric, 120 v portable, 58" x 22" x 34", 4 openings
23	Cold food bar	1	4', polyethylene construction, insulated, w/drain plug, tabletop model w/sneeze guard
24	Food processor	1	Commercial, 1.75 hp, w/attachments & blades
25	Commercial food slicer	1	1.7 hp, industry standard on safety, sturdy
26	<b>Food storage</b>		
	Storage containers	3 ea.	Bain-Marie style, see-through or white, airtight seal: 2 qt., 3 1/2 qt., 6 qt., 12 qt., 22 qt.
	Dry goods storage	3 ea.	Airtight seal, see-through w/scoop: 1 qt., 2 qt., 4 qt.
27	<b>Small equipment</b>		
	Crockpot	4	
	Electric knife	1	
	Food processor	1	
	Can opener	1	
	Hand mixer	2	
	Portion scale	1	Portion scale – 1 lb. capacity by 1/2 oz.
	Utility scale	1	Utility scale – up to 60 lb. capacity
	Kitchen timer	2	Digital or manual, 1+ hour timer w/alarm
28	<b>Top-of-range cookware</b>		
	Stockpot	1 ea.	Aluminum, w/lids: 9 qt., 12 qt., 16 qt.
	Sauté pan	1 ea.	W/lids: 10", 12"
	Fry pan/skillet	1 ea.	One each of 7", 10", 14"
	Saucepan	1 ea.	Aluminum or stainless, w/lids: 1 1/2 qt., 2 qt., 4 qt.
	Cooling rack	4 ea.	Half-pan size, stainless
29	<b>Kitchen tools</b>		
	Dry measure cup	2 sets	Shape-retaining, stain-resistant, dishwasher-safe
	Liquid measure cup	1 ea.	1 cup, 2 cup, 1 qt., 2 qt.; temperature range: -40 F to 212 F
	Measure spoon	2 sets	
	Mixing bowl	2 ea.	Stainless steel: 1 qt., 2 qt., 3 qt., 5 qt., 13 qt., 20 qt.
	Spoon	4 of each	Commercial grade, stainless steel: solid, slotted, various lengths
	Wooden spoon	1 set	Various lengths
	Rubber spatula	1 set	Commercial grade, various lengths
	Dough scraper	2	Plastic
	Spreader	3	Plastic
	Off-set spatula	3	Stainless or plastic
	Rolling pin	2	Wooden or nonstick
	Pastry blender	2	
	Wisk or french whip	3	Stainless steel, varying sizes

Item Number	Item Name	Classroom Count	Specification/Description
	Spatulas & turners	5	Professional quality, varying sizes
	Pie server	4	
	Utility tongs	5	Professional quality, varying sizes
	Fork turner	2	Professional quality, varying sizes
	Griddle scraper	1	Professional quality
	Colander	2	Stainless or aluminum, various sizes
	Pastry brush	3	Professional quality
	Ladle	2 ea.	Stainless steel: 11", 13"
	Cutlery	2 sets	Lockable carrying case, sharpener; knives: chef's, carving, carving fork, bread knife, meat cleaver, boning, paring, kitchen shears, utility scissors
	Pizza cutter	1	Professional quality
	Grater	2	Stainless steel, 4-sided
	Garnishing set	1	To include peeler, decorating knife, fruit decorator, melon baller, zester
	Vegetable peeler	2	
	Cutting board	1 set	Color-coded, NSF-approved, non-absorbent, stain- and cut-resistant
	Thermometer	2 ea.	Instant-read, meat, candy/deep fry
	Kitchen calculator	2	Easy-to-read LCD display, solar- or battery-operated
30	<b>Serving &amp; presentation</b>		
	Hollowware/serving	4 ea.	Various sizes & shapes
	Beverage serving tray	4	Slide-, chip-, & dent-resistant
	Chafing dish	2	Stainless steel, w/pan & cover
	Beverage urn	2	Stainless steel
	Coffee urn	1	Aluminum, 30 cup
	Cream & sugar set	1	Stainless or porcelain
	Buffet ware utensil set	2 ea.	Stainless, polished finish, to include solid spoons, slotted spoons, oval spoons, 2-tine fork, meat fork, ladle, turner, cake server, serrated knife, tongs
	Steam table pan	1 ea.	Stainless steel w/covers and adapter bars, to include full-size 12" D, full-size 6" D, half-size 12" D, half-size 6" D, third-size 12" D, third-size 6" D
	Cake stand	1	
	Salt & pepper shakers	10 sets	Rust-resistant lids
	Condiment caddies	10	Plastic construction
	Bread, cracker baskets	10	Woven or vinyl construction
	Drink pitchers	6	Plastic construction, 2 qt.
	Dinnerware	1	Service for 50 to include dinner plate, salad plate, coffee cup & saucer
	Flatware	1	Service for 50 to include knife, fork, spoon
	Beverageware	1	Service for 50, 16 oz., glass or plastic
	Table linens	5	Variety sizes, colors; easy-care fabric, stain/odor release, machine-washable, fade-resistant
31	<b>Bakeware</b>		
	Aluminum sheet pan	4 ea.	Aluminum, full- & half-size
	Pizza pan	1 ea.	Thin-style, deep dish-style, 14"

Item Number	Item Name	Classroom Count	Specification/Description
	Cake pan	3	8" or 9" diameter x 2" deep
	Pie pan	2	8" or 9" diameter
	Muffin pan	1	24 cup
	Loaf pan	3	Professional quality
	Roast pan	1 ea.	Aluminum or stainless, 3 1/2 qt. & 6 1/2 qt.
	Bake pan/casserole	2	11" x 17" aluminum
	Springform pan	1	8" or 9" diameter, aluminum
32	<b>Safety/sanitation</b>		
	Trash can	1	55-gal., w/handles, to include twist on/off dolly w/swivel casters
	Kitchen brushes	3	Various sizes to include pan, vegetable, nail
	Kitchen towels	1 set	20 ea.: towels, washcloths; white, cotton, bleachable
	Aprons	1 set	White bib-style, 1 per student for largest class
	Pot & sink gloves	1 ea.	Rubber, medium & large
	Oven mitt	2 ea.	Institutional-grade, pair, medium & large
	Potholder	6	Institutional-grade, steam barrier
	Cut-resistant glove	1 ea.	To fit either hand, machine-washable, bleachable; X-SM, medium, large
	Antiskid kitchen mat	2	Rubber construction, holes for drainage, 3' x 5'
	Chemical storage cabinet	1	30" x 24" x 65", locking cabinet
	Busing boxes	4	20" x 15" x 7"
	Broom	1	Corn bristle or plastic bristle
	Push broom	1	Heavy-duty, 18" floor push broom
	Mop bucket	1	Bucket/wringer combination, 35 qt. capacity
	Mop	1	Industrial-grade, cotton
	Ice scoop w/holder	1	Free-standing or wall-mount, 32 oz.
	First aid kit	1	Wall-mounted, identifiable
	Glo-germ kit	1	
	Sanitizer test kit	1 kit	Quaternary, chlorine styles, w/holder
	Utility/service cart	1	Heavy-duty, 2-3 shelf, stainless or heavy-duty polyethylene, 300 lb. capacity
	Dunnage rack	1	Aluminum or polyethylene construction, 30" x 18" x 8"
	Wall-mount shelving	2	Chrome or epoxy-coated, grate-style, 24" x 21" x 12"
33	<b>Shelving &amp; food transport</b>		
	Wire shelving	2	Shelving unit, 4-shelf, chrome or epoxy-coated, grate-style to allow for airflow, rust-proof
	Utility dolly	1	32" x 20", 3" casters, durable, nonskid platform

## FAMILY AND CONSUMER SCIENCES

CLUSTER: HOSPITALITY AND TOURISM  
PATHWAY: LODGING PATHWAY  
PROGRAM OF STUDY: LODGING MANAGEMENT

(Formerly – Facilities Management, Maintenance, and Services)

### MINIMUM INSTRUCTIONAL EQUIPMENT AND SOFTWARE

The items on this list are for 15, 20, and 25 students, unless otherwise specified.

NOTE: This list does not include basic equipment presumed to be in an existing FACS department. Additional items from the FACS department will be used to support this program of study. For a list of these required items, refer to the FACS equipment list.

Item Number	Item Name	Classroom Count	Specification/Description
1	Combination TV/VCR/DVD or TV & VCR/DVD w/cart	1	25" TV screen, either wall-mounted or portable w/cart, cabinet, or stand; 3-speed recording/playback, remote control
2	Cassette/CD player	1	Recorder/Player
3	Digital camera or video camera	1	Multifunction, digital or VCR tape, case & strap
4	Scanner	1	
5	Computer tables	3	
6	Computer chairs	3	Adjustable
7	LCD projector	1	
8	Computerized presentation board	1	Locking, portable, sturdy
9	Student computer system (15 students)	5	1 system must be dedicated to a mock registration desk; see Technology Standards
10	Student computer system (20 students)	6	1 system must be dedicated to a mock registration desk; see Technology Standards
11	Student computer system (25 students)	7	1 system must be dedicated to a mock registration desk; see Technology Standards
12	Printers (15 & 20 students)	3	1 printer must be dedicated to a mock registration desk
13	Printers (25 students)	4	1 printer must be dedicated to a mock registration desk
14	Office desk w/chair	1	Dedicated to mock registration; sturdy, professional, desk must lock, w/storage & room for computer & printer; chair must be adjustable & on wheels
15	Sofa bed	1	Full sleeper, 76" W x 38" D x 35" H or larger; semi-attached back, loose seat cushions, durable fabric
16	Commercial vacuum	1	Triple filtration system, automatic carpet height adjustment, built-in maid's cart, easy transport, onboard storage for attachments & supplies, long 2-wire cable (31 ft.)
17	Commercial floor polisher	1	20 in. brush pad diameter, 1.5 hp motor, adjustable handle, aluminum construction, sealed gear chamber, nonmarking wall bumper, 50-ft. cable
18	Commercial cleaning set	1 set	
	Broom	1	
	Dustpan	1	Large

Item Number	Item Name	Classroom Count	Specification/Description
	Carpet sweeper	1	
	Dust mop	1	Telescoping handle
	Lamb's wool duster	1	Telescoping handle
	Deck mop	1	
	Bucket	1	W/downward pressure wringer
19	<b>Maid's cart</b>	1	Sturdy w/multiple shelves or cabinet-style w/locks
20	<b>Bath linens set</b> (15 students)	15 sets	1 set per student
	Bath towels	2	
	Hand towels	2	
	Washcloths	4	
21	<b>Bath linens set</b> (20 students)	20 sets	1 set per student
22	<b>Bath linens set</b> (25 students)	25 sets	1 set per student
23	<b>Bed linens set</b>	1 set	
	Flat sheets	2	
	Pillowcases	2	
	Pillows	2	
24	<b>Storage cabinet</b>	1	Locking, sturdy, adjustable shelves, storage for linens & additional items
25	<b>Calculator</b>	1	10-key, multifunction, 2-color tape printout, digital display; dedicated to mock registration desk



## FAMILY AND CONSUMER SCIENCES

CLUSTER: HUMAN SERVICES  
 PATHWAY: EARLY CHILDHOOD DEVELOPMENT AND SERVICES  
 PROGRAM OF STUDY: CHILD CARE GUIDANCE, MANAGEMENT, AND SERVICES  
 (On-site Lab)

### MINIMUM INSTRUCTIONAL EQUIPMENT AND SOFTWARE

Note: This list does not include basic equipment presumed to be in an existing FACS department. Purchases on this list are based on an existing child care facility. Additional items from the FACS department will be used to support this program of study. For a list of these required items, refer to the FACS equipment list.

Item Number	Item Name	Classroom Count	Specification/Description
1	Combination TV/VCR/DVD or TV & VCR/DVD w/cart	1	25" TV screen, either wall-mounted or portable w/cart, cabinet, or stand; 3-speed recording/playback, remote control
2	Cassette/CD player	1	Recorder/player
3	Digital camera or video camera	1	Multifunction, digital or VCR tape, case & strap
4	Scanner	1	
5	Computer tables	3	
6	Computer chairs	3	Adjustable
7	LCD projector	1	
8	Computerized presentation board	1	Locking, portable, sturdy
9	Teacher storage	1	Sturdy, locking
10	First aid kit	1	Locked
11	Laminator	1	18"-27"
12	Ellison cutter (XL)/die cuts	1	Assorted die cuts
13	Storytelling easel	1	
14	Binding machine	1	
15	Copier	1	Black-and-white, multifunction
16	Clothes dryer	1	Multicycle
17	Washing machine	1	Multicycle
18	Sink	1	Meets Health Department specifications
19	Vacuum cleaner	1	6.5 amp upright or 3.5 peak hp canister
20	Teacher storage	1	Sturdy, locking
21	Fire extinguisher	1	Dry, multipurpose
22	First aid kit	1	Locked
23	Low hand-washing lavatory	1	1 per 15 children
24	Low drinking fountain	1	1 per 15 children
25	Tot toilet	1	1 per 15 children
26	Paper towel dispenser/forced air dryer	1	1 per 15 children
27	Microwave oven	1	700 watts
28	Institutional sink	1	Meets Health Department specifications
29	Garbage disposal	1	1hp
30	Range	1	4-burner, self-cleaning, vented
31	Refrigerator	1	2-door refrigerator/freezer, 21 cu. ft., frost-free

Item Number	Item Name	Classroom Count	Specification/Description
32	Children's chair	20	1 per child, tip-resistant
33	Children's table	5	Sturdy, lead-free finish, size adequate for each child to have work space
34	Highchair	10	1 per 2 children; sturdy construction, lead-free finish, safety strap or center pin
35	Changing table & storage center	1	Safety rail, washable surface
36	Feeding table/play table	1	6-seater
37	Crib	20	1 per child, crib & mattress should conform to all Consumer Products Safety Commission standards, casters, full vision
38	Infant swing	10	1 per 2 children, sturdy construction
39	Activity center	3	Stationary
40	Prewheel toys	10	1 per 2 children, (a variety) nonpedaling, safe, sturdy
41	Adult rocking chair	1	1 per 6 infants, sturdy, easy to maintain
42	Storage for infant/toddler supplies	1	Out of children's reach
43	Infant mirror	1	Unbreakable
44	Cot (or mat) w/sheets & storage	20	Cots: heavy-duty, standard, 1" 16-gauge aluminum frame; vinyl or canvas cover
45	Play equipment storage unit	1	
46	Play equipment set (outdoor)	1	Same as indoor set
47	Outside storage	1	To accommodate outside toys
48	Wheeled toys	1 set	A set includes 10 of the following: pedal toys, punch-pull toys, wagons, trikes, scooters, wheelbarrows
49	Covered sandbox	1	Smooth finish, 6" deep
50	Rocking toys	5	Sturdy, safe, lead-free finish
51	Outdoor swing	1 set	Meets licensing standards
52	Outdoor climber	1	Sturdy, safe
53	Sports equipment	1 set	To include soccer, basketball, football, baseball, etc.
54	Coat locker	2 (10 lockers each)	Storage w/hanging space for each child
55	Art center easel & storage	5	1 per 4-6 children w/shelves at child's height
56	Music/listening center & storage	1	Rhythm musical instruments, storage space for instruments, audio tapes, sturdy, safe
57	Block center & storage	1	Storage space for assorted blocks
58	Home living center & storage	1	Child-size table w/chairs, kitchen equipment, doll bed, child-size rocking chair, storage space for accessories; material and design may vary
59	Library center/bookshelves	1	Sturdy, child height to accommodate books, age-appropriate books
60	Puppet center	1	To include puppets, puppet theater
61	Math & science equipment set	1	Safe, sturdy, manipulatives

## **FAMILY AND CONSUMER SCIENCES**

CLUSTER: HUMAN SERVICES

PATHWAY: EARLY CHILDHOOD DEVELOPMENT & SERVICES

PROGRAM OF STUDY: CHILD CARE GUIDANCE, MANAGEMENT, AND SERVICES  
(Pre-employment Lab)

### **MINIMUM INSTRUCTIONAL EQUIPMENT AND SOFTWARE**

#### **STANDARDS FOR NEW PURCHASES**

NOTE: This list does not include basic equipment presumed to be in an existing FACS department. Purchases on this list are based on an existing child care facility. Additional items from the FACS department will be used to support this program of study. For a list of these required items, refer to the Family and Consumer Sciences Education Equipment list.

<b>Item Number</b>	<b>Item Name</b>	<b>Classroom Count</b>	<b>Specification/Description</b>
1	Combination TV/VCR/DVD or TV & VCR/DVD w/cart	1	25" TV screen, either wall-mounted or portable w/cart, cabinet, or stand; 3-speed recording/playback, remote control
2	Cassette/CD player	1	Recorder/player
3	Digital camera or video camera	1	Multifunction, digital or VCR tape, case & strap
4	Scanner	1	
5	Computer tables	3	
6	Computer chairs	3	Adjustable
7	LCD projector	1	
8	Computerized presentation board	1	Locking, portable, sturdy
9	Teacher storage	1	Sturdy, locking
10	Laminator	1	18"-27"
11	Ellison cutter (XL)/die cuts	1	Assorted die cuts
12	Storytelling easel	1	
13	Binding machine	1	
14	Copier	1	Black-&-white, multifunction
15	Additional instructional equipment	1	Additional instructional items may be chosen from the FACS On-site Child Care Equipment List as necessary. These items may not be furniture, structural, or permanently placed in the center.

## FAMILY AND CONSUMER SCIENCES

CLUSTER: HUMAN SERVICES  
PATHWAY: PERSONAL CARE SERVICES  
PROGRAM OF STUDY: COSMETOLOGY

### MINIMUM INSTRUCTIONAL EQUIPMENT AND SOFTWARE

Item Name	Count 15 Students	Count 20 Students	Count 25 Students	Specification/Description
Television/VCR/DVD	1	1	1	25"
Overhead projector w/screen	1	1	1	
A-V cart/media storage center	1	1	1	
LCD projector	1	1	1	
Bowl, shampoo	5	7	10	W/sprayer
Cabinet	6	6	6	Chemical storage cabinet
Cabinet, towel storage	1	2	3	
Cash register	1	1	1	Digital
Chair, facial	1	2	3	
Chair, reception	2	2	2	
Chair, receptionist	1	1	1	
Chair, shampoo	5	7	10	
Chair, styling	10	10	10	Hydraulic/swivel
Computer system	1	2	3	See Technology Standards
Computer printer	1	2	3	
Computer, software	1	2	3	Specifically related to cosmetology
Cosmetology kit	15	20	25	To include cutting shears, thinning shears, cuticle nippers w/case, steel pusher, 8" nail file, tweezers, 2 manicure sticks, spatula, nail brush, 1 box (#5) emery boards, printed shampoo cape, triangle net, 1 box of 100 clippies, 1 box of 12 coiffure clippies, haircutting comb, styling comb, wave comb, tail comb, styling brush, hair shaper w/blades, roller roost w/10 dozen rollers, 5 dozen permanent rods
Desk, receptionist	1	1	1	
Display case	1	1	1	Glass-covered
Dryer	10	10	10	
Dryer, chair	10	10	10	
Lockers	3	4	5	6 lockers/unit
Manicure light	5	5	5	
Manicure station	5	5	5	
Sanitizer, ultraviolet	1	1	1	
Telephone	1	1	1	Touch-tone
Time clock	1	1	1	Electric, analog or digital
Work station, salon	10	10	10	W/mirror

## FAMILY AND CONSUMER SCIENCES

CLUSTER: HUMAN SERVICES  
PATHWAY: FAMILY AND CONSUMER SERVICES  
PROGRAM OF STUDY: FAMILY AND CONSUMER SCIENCES

### MINIMUM INSTRUCTIONAL EQUIPMENT AND SOFTWARE

The items on this list are for 15 students, unless otherwise specified.

Item Number	Item Name	Classroom Count	Specification/Description
1	Combination TV/VCR/DVD or TV & VCR/DVD w/cart	1	27" TV screen, either wall-mounted or portable w/cart, cabinet, or stand; 3-speed recording/playback, remote control
2	Cassette/CD player	1	Recorder/player
3	Digital camera or video camera	1	Multifunction, digital or VCR tape, case & strap
4	Scanner	1	
5	Computer tables	3	
6	Computer chairs	3	Adjustable
7	LCD projector	1	
8	Computerized presentation board	1	Sturdy
9	Teacher management computer	1	See Technology Standards
10	Student computers	3	See Technology Standards
11	Computer printer	1	
12	Overhead projector	1	
13	Filing cabinet	2	Sturdy, lockable, 4-drawer
14	Media storage center	1	Adjustable compartments for CD, DVD, VCR, & film storage
15	Demonstration table	1	For clothing or foods demonstrations; electrical outlet, overhead mirror, & casters
16	Garbage disposal	3	
17	Washer	1	Multicycle
18	Dryer	1	Multicycle
19	Serger	1	Differential feed, free arm, 3-5 thread
20	Sewing machine	8	Portable w/protective case, sufficient space for set-up (set-up options: 1 cabinet per machine, or 1 table per 2 machines, or custom counter space of 40" per machine)
21	Stools for sewing machine	8	
22	Pressing equipment set	3	
	Iron		Teflon-coated, steam/dry options, UL-listed, automatic shut off, self-cleaning

Item Number	Item Name	Classroom Count	Specification/Description
	Ironing board, pad, & cover		Standard-size board, Teflon-coated cover
	Dressmaker's ham		6" x 10" semi-flat bottom, molded polyurethane filler
	Sleeve roll		3" x 13 1/2" wool & cotton cover
	Pressing cloth		Cotton, silicone-treated, or see-through, 14" x 24"
23	<b>Cutting equipment set</b>	3	
	Pinking shears		9" length, nickel blade
	Scissors & shears		Variety of types & lengths, including left- & right-hand shears
24	<b>Special storage cabinet</b>	1	Tote tray storage, hanging space, minimum 30 slots
25	<b>Triple mirror</b>	1	Full length
26	<b>Cutting table</b>	3	Sturdy wood or metal (folding w/gravity lock slides) 36" x 72"
27	<b>Range/hood</b>	3	Electric or gas, self-cleaning or continuous cleaning
28	<b>Vacuum, upright</b>	1	Min. 6.5 amp, 3.5 peak hp
29	<b>Refrigerator</b>	2	19-25 cu. ft., adjustable shelves, ice maker
30	<b>Microwave oven</b>	3	1,000-1,500 watts, automatic sensors, turntable, multiple power levels, minimum 1.5 cu. ft. interior
31	<b>Convection oven</b>	1	1,300-1,500 watts, full range
32	<b>Breadmaker</b>	1	Completely automatic, 1 1/2 lb. loaf
33	<b>Dishwasher</b>	3	Adjustable upper rack, delay start, multiple cycle, quiet
34	<b>Stand mixer</b>	3	Heavy-duty; dough hook, whip, & beaters; large & small bowls
35	<b>Kitchen tools</b>		
	Measuring equipment set	3	Dishwasher-safe
	Mixing equipment set	3	Variety, dishwasher-safe
	Fruit/vegetable prep. set	3	Stain-resistant, dishwasher-safe
	Timer	3	60-minute, prolonged signal
	Cutlery set	3	Stain- & rust-resistant, to include chef, boning, bread, paring, carving, etc.
	Cake decorating set	2	Commercial quality
	Cookie/pastry press	2	Heavy-duty, stainless
	Gelatin mold set	2	Metal, variety of shapes & sizes
	Mixing bowl set	3	Graduated sizes, heat-resistant, dishwasher-safe
	Canister set	3	Airtight, rust-proof
36	<b>Oven baking equipment</b>		
	Baking sheet	6	Nonstick, dishwasher-safe
	Jellyroll pan	6	Nonstick, dishwasher-safe
	Cake pan	12	8" & 9", nonstick, dishwasher-safe
	Loaf pan	6	Nonstick, dishwasher-safe

Item Number	Item Name	Classroom Count	Specification/Description
	Muffin pan	6	6 cup, nonstick, dishwasher-safe
	Pie pan	6	9" & 10" nonstick, dishwasher-safe
	Tube pan	3	10" metal
	Oblong pan	3	9" x 13"
	Casserole dish	6	1 1/2 qt., 2 qt., covered
	Bundt pan	3	12 cup
	Springform pan	3	
	Microwave set	3	Several shapes & sizes
	Cooling rack	6	Metal
	Pizza pan	6	12" nonstick
37	<b>Range-top cooking equipment</b>		
	Double boiler	3	Heavy, 1 1/2 quart, w/lid
	Saucepan	12	3 qt., 4 qt., 6 qt., 8 qt., heavy w/lids
	Skillet	6	10" & 12", nonstick, w/lids
	Dutch oven	3	6 qt., heavy, w/lid
38	<b>Small electrical equipment</b>		
	Blender	3	12-speed, open at both ends
	Can opener	3	Opens odd-shaped & dented cans
	Coffee/tea maker	2	12 cup, warming plate
	Electric knife	3	Stainless steel, removable blades
	Electric skillet	3	Immersible, w/cover
	Food processor	3	Stainless steel blades
	Hand mixer	3	Stainless steel blades
	Toaster	3	4-slice, automatic
	Waffle maker	3	Nonstick, automatic temperature control
	Crockpot	3	Temperature control, 6-qt. removable crock
	Deep fryer	3	4 qt., automatic
	Omelet pan	3	Immersible, nonstick
	Hand vacuum	1	Wet/dry
39	<b>Dining set</b>	3	Sturdy table, six chairs scaled to floor space; classroom table & chairs may be substituted
40	<b>Kitchen linen set</b>		
	Aprons	20	Wash-&-wear, varying sizes
	Dishcloths	36	Washable, large
	Tea towels	36	Washable, lint-free

Item Number	Item Name	Classroom Count	Specification/Description
	Hot pad	12	Varying sizes
	Potholder	18	Washable, heavy-duty, large
41	<b>Table appointments</b>		
	Dinnerware set	3	Service for 8, dishwasher-safe
	Glassware set	3	Service for 8, dishwasher-safe
	Flatware set	3	Service for 8, dishwasher-safe
	Serving accessory set	3	Dishwasher-safe
	Tablecloth	3	Washable, no-iron
	Place mat set	3	Washable, no-iron
	Napkin set	3	Washable, no-iron
42	<b>Party appointments</b>		
	Punch bowl	1	8 qt., cut glass
	Platter	3	12"-16", glass
	Tray	3	12"-16", glass
	Bowl	2	4 qt., glass
	Pitcher	1	2 qt., glass
	Candy dish	4	6", glass
	Cups	50	Glass
	Plates	50	8", glass
	Ladle	1	Glass
	Tablecloth	2	Lace, cutwork, or quality linen
	Coffee maker	1	Automatic, 55 cup



## FAMILY AND CONSUMER SCIENCES

### Standards for New Instructional Equipment and Software Purchases

ITEM NO.	ITEM NAME	CLASSROOM COUNT	SPECIFICATIONS/DESCRIPTIONS
1	Combination TV/VCR/DVD or TV & VCR/DVD w/cart	1	25" TV screen, either wall-mounted or portable w/cart, cabinet, or stand; 3-speed recording/playback, remote control
2	Cassette/CD player	1	Recorder/player
3	Digital camera or video camera	1	Multifunction, digital or VCR tape, case & strap
4	Scanner	1	
5	Computer tables	3	
6	Computer chairs	3	Adjustable
7	LCD projector	1	
8	Computerized presentation board	1	Locking, portable, sturdy

# FAMILY AND CONSUMER SCIENCES

## FAMILY AND WORK CONNECTIONS

### MINIMUM INSTRUCTIONAL EQUIPMENT AND SOFTWARE

Item Number	Item Name	Classroom Count	Specification/Description
1	Combination TV/VCR/DVD or TV & VCR/DVD w/ cart	1	27" TV screen, either wall-mounted or portable w/cart, cabinet, or stand; 3-speed recording/playback, remote control
2	Cassette/CD player	1	Recorder/player
3	Digital camera or video camera	1	Multifunction, digital or VCR tape, case & strap
4	Scanner	1	
5	Computer table	3	
6	Computer chair	3	Adjustable
7	LCD projector	1	
8	Computerized presentation board	1	Sturdy
9	Teacher management computer	1	Must meet current DWE specifications; could be laptop or desktop
10	Student computer	3	Must meet current DWE specifications
11	Computer printer	1	Color, laser with 4 MG memory
12	Overhead projector	1	
13	Filing cabinet	2	Sturdy, lockable, 4-drawer
14	Media storage center	1	Adjustable compartments for CD, DVD, VCR, & film storage
15	Demonstration table	1	For clothing or foods demonstrations; electrical outlet, overhead mirror, & casters; onboard cooktop & water supply
16	Additional storage/ demonstration unit	1	Multiple storage areas & types, locking, sturdy, easy access during demonstrations; may be additional basic demo table or built-in counter storage
17	Serger	1	Differential feed, free arm, 3-5 thread
18	Sewing machine	5	Portable w/protective case, sufficient space for set-up (set-up options: 1 cabinet per machine, or 1 table per 2 machines, or custom counter space of 40" per machine)
19	Stools for sewing machine	5	
20	Pressing equipment set		
	Iron	2	Teflon-coated, steam/dry options, UL-listed, automatic shut off, self-cleaning
	Ironing board, pad, & cover	2	Standard size board, Teflon coated cover
	Pressing cloth	5	Cotton, silicone-treated, or see-through; 14" x 24"
21	Cutting equipment set		
	Pinking shears	3	9" length, nickel blade
	Scissors & shears	10	Variety of types & lengths, including left- & right-hand shears
22	Cutting table	1	Sturdy wood or metal (folding w/gravity lock slides) 36" x 72"
23	Special storage cabinet	1	Tote tray storage, hanging space, minimum 30 slots
24	Refrigerator	1	Dorm-style, adjustable shelves
25	Microwave oven	1	1,000-1,500 watts, automatic sensors, turntable, multiple power levels, minimum 1.5 cu. ft. interior

Item Number	Item Name	Classroom Count	Specification/Description
26	<b>Toaster oven</b>	1	Tabletop; large enough to bake cookies, muffins, pizza, & other small food items
27	<b>Kitchen tools</b>		
	Measuring equipment set	2 sets	Liquid & dry measuring cups & spoons
	Mixing equipment set	1set	Variety of spoons, whisks, spatulas, etc.
	Timer	1	60-minute, prolonged signal
	Spatulas & turner	6	Variety of sizes to fit pans
	Cutlery set	1	Stain- and rust-resistant; to include chef, boning, bread, paring, carving, etc.
	Mixing bowl set	1	Graduated sizes, heat-resistant, clear
28	<b>Oven baking equipment</b>		*Note* all baking items should fit dimensions & specifications of toaster oven purchased
	Baking sheet	3	
	Cake pan	3	
	Loaf pan	3	
	Muffin pan	3	
	Pizza pan	3	12" nonstick
	Pie pan	3	
	Casserole dish	3	
	Cooling rack	3	Metal
	Microwave set	1	Variety of pans for microwave cooking, various shapes & sizes
29	<b>Range-top cooking equipment</b>		
	Saucepan	4	Heavy w/lids, variety of sizes to fit range top
	Skillet	4	Heavy w/lids, variety of sizes to fit range top
30	<b>Small electrical equipment</b>		
	Blender	1	12 speed, open at both ends
	Can opener	1	Opens odd-shaped & dented cans
	Hand mixer	1	Stainless steel blades
	Toasters	1	4 slice, automatic
	Waffle maker	1	Nonstick, automatic temperature control, removable variety of plates for sandwiches, grilling, pancakes, or waffles
31	<b>Kitchen linen set</b>		
	Aprons	20	Wash-&-wear, varying sizes
	Dishcloths	5	Washable, large
	Kitchen towels	10	Washable, lint-free
	Hot pad	10	Varying sizes
	Potholder	10	Washable, heavy-duty, large
32	<b>Table appointments</b>		
	Dinnerware set	1	Service for 8, for demos – not individual student use
	Flatware set	1	Service for 8, for demos – not individual student use